WHO'S NEXT THIS WEEK?!
人魚姫のごめんねごはん
祝！第1話
MEGAバズり♡
Chapter 2

Note: Hiroyuki Nakajima, baseball player

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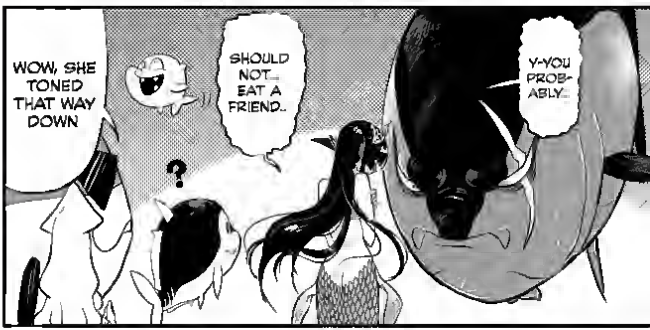
DON'T EAT MEEEEEEEE!!
SQUID!!
...H...
STOP THAT.
TUNA!

オオオ
オオ

GET OUT OF MY WAY, PRINCESS.
I'M HUNGRY.

AND YOU MUST NEVER EAT..
!!
WE SEA-DWELLERS ARE ALL FRIENDS.
HOW MANY TIMES MUST I TELL YOU?


WOW, SHE TONED THAT WAY DOWN
SHOULD NOT... EAT A FRIEND..
?
Y-YOU PROB-ABLY...

ス――
YOU EITHER EAT OR GET EATEN
THIS IS A FISH-EAT-FISH WORLD

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?!!
HE JUST GOT CAUGHT!
ドドド

Note: Sushi Zanmai, a sushi chain famous for tuna

Note: Sushi Zanmai Tuna Carving Demonstration

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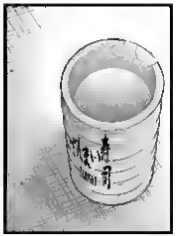

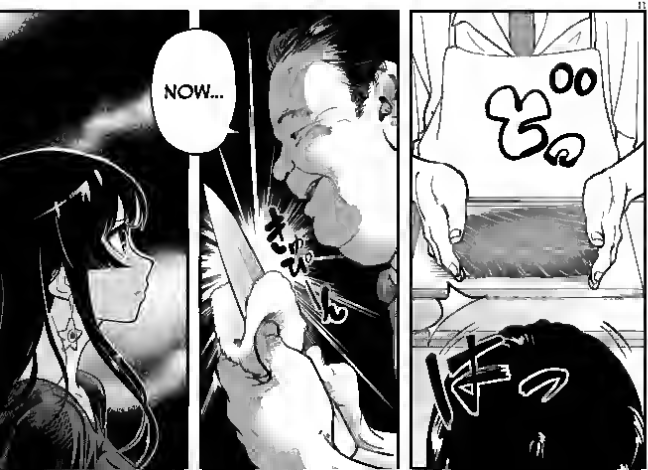

©新田ぽに 黒髪美女がやってきた！コミック小冊子

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DON'T EVEN UNDERSTAND HOW IT FEELS.
YOU...
JUST 'CAUSE ANOTHER ONE OF YOUR FRIENDS GOT CAUGHT?
HOW LONG ARE YOU GONNA CRY
H... HEY!
ALL YOU DO IS EAT YOUR FRIENDS!!
14
!!
シュワワワ

BELIEVE WHAT YOU WANT PRIN-CESS...
BUT NEVER LET YOUR-SELF...
BECOME THE ONE THAT GETS EATEN.
WELL? GO ON.
IT'S NOT EVERY DAY YOU CAN EAT SUSHI *THIS* FRESH

Just so I could eat him—
THIS FISH WAS BORN JUST SO YOU COULD EAT HIM, MISS.
ちょ
あむ

The flavor is so light and airy...
ぱくぱく
And...yet it's somehow... dignified...
ごくり
This one is so bold... Its flavor envelopes me...
もぐ、もぐ…
AHH...
はぁぁっ
ちょん

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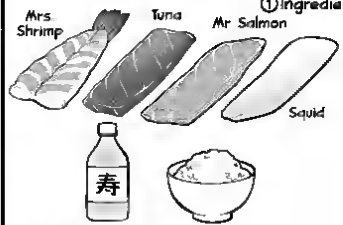
But you taste so good!!
I'm so sorry, Tuna.

But
at
least
now
we're
finally
one...

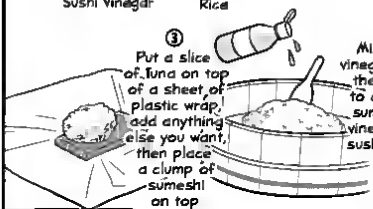
BROUGHT TO YOU BY TUNA

TEMARI-ZUSHI

① Ingredients



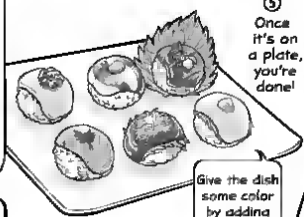
When you think of sushi, it's gotta be nigiri! But today, I'll be showing you how to make temari-zushi which can easily be made at home. The texture may be different, but it makes for an affordable, delicious, bite-sized appetizer! Try making them with any ingredients that you want. Whether they taste good or not is your responsibility, though.



② Mix the vinegar into the rice to create sumeshi, vinegared sushi rice.

③ Put a slice of tuna on top of a sheet of plastic wrap, add anything else you want, then place a clump of sumeshi on top.

Now even that scary tuna looks quite adorable doesn't he? However, I personally recommend fine charcuterie and cheese.



⑤ Once it's on a plate, you're done!

Give the dish some color by adding vegetables, omelet strips, etc.

④ Twist the wrap up, then shape it into a ball.

Now Tuna and I...
can be together forever...
But...
I...
CAN'T BELIEVE I DID IT AGAIN
WAIT, NO, NO, NO...
THIS ISN'T ME...
ぎょぎょ～～ん

MERMAID CHAPTER 2

TSUNDERE.SERVICES
BIT.LY/TSPCHAT

TRANS. MOOSE
PROOF. TSUN
CLEAN. MOOSE
RDRAW. NASH. KUKUPA
LETTR. NASH

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